Vineyard Notes

Gene Glaeser’s magnificent Tannat vineyard was planted in 1999 and is located in Davis. The vines are Smart-Dyson vertically split by latera trellis. Gene uses water deficit irrigation using pressure balm and neutron probes. Bunches are routinely thinned to a single bunch per shoot and two shoots per spur which creates very concentrated fruit.

Production

Pick Date: 9/17/2015
Yeast: D80
Fermentation: Fermented in stainless steel with two pump-overs daily.
Bottled: 4/2018

Winemaker Comments

Tannat is one of the most tannic grapes in the world and also boasts the highest level of resveratrol, which is good for our bodies. Tannat was featured on “60 Minutes” in a special called “The French Paradox.” This episode addressed the long lifespan of the people of the Madiran (where Tannat originated), and their high-fat content diet. Tannat was suggested as the reason for these people’s longevity. Because of the tannic nature of this grape, my job as a winemaker is to use my best tannin management strategies. I usually press the wine out of the grapes before it completes fermentation so we don’t extract too much grape skin tannin.

Aromas of black pepper, violet, black tea, pipe tobacco, graham cracker cacao, raspberry, and herbs jump to the top of the glass followed by sultry flavors of black cherry, plum, rose petal, anise, cardamom with a balanced and smoky finish. Tannat is also spelled the same forward and backward which is why I call this stunner “The Palindrome.” It is very important that you know my favorite palindrome which is:

“Go hang a salami, I’m a lasagna hog.”
Check it out... Gohangasalamiimalasagnahog.
YAAAAAS!

Technical Specifications

Appellation
Yolo County

Composition
100% Tannat

Alcohol
14.85%

pH
3.61

Total Acidity
0.59g / 100ML

Residual Sugar:
0G/100ML

Barrels
70% neutral French oak
20% new French oak
10% new American oak

Release Date
October 2018

Suggested Retail
$35